

## FOOD, GASTRONOMY AND TOURISM

### WINTER SEMESTER COURSE SCHEDULE, First Year

DATE	DAY	07:00-8:00	08:00-09:00	09:00-10:00	10:00-11:00	11:00-12:00	12:00-13:00	13:00-14:00	14:00-15:00	15:00-16:00	16:00-17:00	17:00-18:00
28 October 2024	Monday				Meeting with the UFT management and lecturers; acquaintance with the UFT facilities			Orientation afternoon/ Information about life at the UFT, Plovdiv Tour				
29 October 2024	Tuesday			Second Foreign Language				Specialised English				
30 October 2024	Wednesday			Introduction to Food and Culinary Innovations / Lecture - Fruit products				Introduction to Food and Culinary Innovations / Practical training - Fruit products				
31 October 2024	Thursday			Specialised English				Second Foreign Language				
1 November 2024	Friday	NATIONAL HOLIDAY										
2 November 2024	Saturday	DAYS OFF										
3 November 2024	Sunday	DAYS OFF										
4 November 2024	Monday			Specialised English				Second Foreign Language				
5 November 2024	Tuesday			Second Foreign Language				Specialised English				
6 November 2024	Wednesday			Introduction to Food and Culinary Innovations Lecture - Dairy products				Introduction to Food and Culinary Innovations/ Practical training - Dairy products				
7 November 2024	Thursday			Specialised English				Second Foreign Language				
8 November 2024	Friday			Second Foreign Language				Specialised English				
9 November 2024	Saturday	DAYS OFF										
10 November 2024	Sunday	DAYS OFF										

11 November 2024	Monday		Specialised English		Second Foreign Language		
12 November 2024	Tuesday		Second Foreign Language		Specialised English		
13 November 2024	Wednesday		Food and Beverage Quality Specifications / Lecture - Fruit and vegetable products		Food and Beverage Quality Specifications / Practical training - Fruit and vegetable products		
14 November 2024	Thursday		Specialised English		Second Foreign Language		
15 November 2024	Friday		Second Foreign Language		Specialised English		
16 November 2024	Saturday	<b>DAYS OFF</b>					
17 November 2024	Sunday	<b>DAYS OFF</b>					
18 November 2024	Monday		Specialised English		Second Foreign Language		
19 November 2024	Tuesday		Second Foreign Language		Specialised English		
20 November 2024	Wednesday		Introduction to Food and Culinary Innovations / Lecture - Confectionary and Chocolate products		Introduction to Food and Culinary Innovations / Practical training - Confectionary and Chocolate products		
21 November 2024	Thursday		Computer Skills /lectures/		Introduction to Food and Culinary Innovations / Lecture - Pastry products		
22 November 2024	Friday		Computer Skills /lectures/		Introduction to Food and Culinary Innovations / Practical training - Pastry products		
23 November 2024	Saturday	<b>DAYS OFF</b>					
24 November 2024	Sunday	<b>DAYS OFF</b>					
25 November 2024	Monday		Introduction to Food and Culinary Innovations / Lecture - Beverages		Introduction to Food and Culinary Innovations / Practical training - Beverages		
26 November 2024	Tuesday		Computer Skills /practicals/		Food and Beverage Quality Specifications / Lecture - Bread and confectionery products		
27 November 2024	Wednesday		Computer Skills /lectures/		Food and Beverage Quality Specifications / Practical training - Bread and confectionery products		
28 November 2024	Thursday		Computer Skills /lectures/		Second Foreign Language		
29 November 2024	Friday		Computer Skills /practicals/		Specialised English		

30 November 2024	Saturday	<b>DAY OFF</b>			
1 December 2024	Sunday				
2 December 2024	Monday		Computer Skills /lectures/		Food and Beverage Quality Specifications / Lecture - Beverages
3 December 2024	Tuesday		Computer Skills /lectures/		Food and Beverage Quality Specifications / Practical training - Beverages
4 December 2024	Wednesday		Computer Skills /practicals/		Food and Beverage Quality Specifications / Lecture - Beverages
5 December 2024	Thursday		Computer Skills /lectures/		Food and Beverage Quality Specifications / Practical training - Beverages
6 December 2024	Friday		Introduction to Food and Culinary Innovations / Lecture - Meat Products		Introduction to Food and Culinary Innovations / Practical training - Meat products
7 December 2024	Saturday	<b>DAY OFF/ STUDENT'S HOLIDAY</b>			
8 December 2024	Sunday				
9 December 2024	Monday				
10 December 2024	Tuesday		Computer Skills /lectures/		Food and Beverage Quality Specifications / Lecture - Dairy Products
11 December 2024	Wednesday		Computer Skills /lectures/		Food and Beverage Quality Specifications / Practical training - Dairy Products
12 December 2024	Thursday		Computer Skills /lectures/		Food and Beverage Quality Specifications / Lecture - Meat and fish products
13 December 2024	Friday		Computer Skills /practicals/		Food and Beverage Quality Specifications / Practical training - Meat and fish products
14 December 2024	Saturday	<b>DAY OFF</b>			
15 December 2024	Sunday				
16 December 2024	Monday		Computer Skills /practicals/		Food and Beverage Quality Specifications / Lecture - Coffee, Cocoa and Chocolate

17 December 2024	Tuesday		Computer Skills /practicals/		Food and Beverage Quality Specifications / Practical training - Coffee, Cocoa and Chocolate
18 December 2024	Wednesday		Computer Skills /practicals/		Second Foreign Language
19 December 2024	Thursday		Computer Skills /practicals/		Specialised English
20 December 2024	Friday		Computer Skills /practicals/		Computer Skills /practicals/
21 December 2024	Saturday	<b>CHRISTMAS HOLIDAY</b>			
22 December 2024	Sunday				
23 December 2024	Monday				
24 December 2024	Tuesday				
25 December 2024	Wednesday				
26 December 2024	Thursday				
27 December 2024	Friday				
28 December 2024	Saturday				
29 December 2024	Sunday				
30 December 2024	Monday				
31 December 2024	Tuesday				
1 January 2025	Wednesday				
2 January 2025	Thursday				
3 January 2025	Friday				
4 January 2025	Saturday				
5 January 2025	Sunday				
6 January 2025	Monday				
7 January 2025	Tuesday				Introduction to Food and Culinary Innovations / Course project (consultancy)
8 January 2025	Wednesday				Introduction to Food and Culinary Innovations / Course project (consultancy)
9 January 2025	Thursday				Introduction to Food and Culinary Innovations / Course project (consultancy)

Compulsory Courses	Lectures	Practicals	Hall for lectures	Lab for Practical
Introduction to Food and Culinary Innovations	30	30	Maritsa Hall, Block 1	
* Dairy products practicals				Lab 101, Block 3
* Fruit products practicals				223, Block 3
* Confectionary and Chocolate products practicals				307, Block 1
* Pastry product practicals				Educational and production base for pastry products, Block 2
* Meat products practicals				Educational and production base for meat products, Block 3
* Beverages practicals				261/block 1
Food and Beverage Quality Specifications			Maritsa Hall, Block 1	
* Fruit and vegetable products practicals				223, Block 3
* Bread and confectionery products practicals				Educational and production base for pastry products

* Beverages practicals	30	30	Lab 209/Block 1 (3.12. 2024); Lab 261/Block 1 (5.12. 2024)
* Dairy products practicals			Lab 101, Block 3
* Meat and fish products practicals			Educational and production base for meat products, Block 3
* Coffee, Cocoa and Chocolate products practicals			307, Block 1
Computer Skills and Information Technology	30	30	Maritsa Hall, Block 1
Specialised English		60	Maritsa Hall, Block 1
Bulgarian * / Foreign Language (German/French/Russian)**		60	Maritsa Hall, Block 1
Introductory Practice		30	Visit to food industry companies
Physical Education and Sport		60	